



DOMAINE DENIS MORTET

UNE FAMILLE À GEVREY-CHAMBERTIN DEPUIS 1956



GEVREY-CHAMBERTIN

1^{er} Cru Les Champeaux

• **CLIMAT* AND SOIL:** this very old vine plot has remained in its natural state with its dry stone walls and bothies (small huts for shelter). Some vines here grow on terraces and the soils are particularly red. The bedrock is close to the surface, showing purple-coloured veins. The soil is not particularly deep, 20 to 30 centimetres, and very pebbly.

• **TYPICALITY:** the soils have been turned using a horse-drawn plough for ten years or so and this gives superb results: an even more expressive wine, longer on the palate. The colour is black and intense. Tannins envelop the palate, the finish ends on flavours of fresh berries. It is a full wine from the first taste to the finish. A wine structured for ageing.

* A Climat is a precisely delineated vine plot, with its own microclimate and specific geological conditions.

• **AREA UNDER VINE:**
0.45 of a hectare.

• **AVERAGE AGE OF THE VINES:**
70 years old.

• **AVERAGE PRODUCTION:**
2 100 bottles.

• **GRAPE VARIETY:** Pinot Noir.

• **VINE GROWING:** Single Guyot pruning, horse-drawn ploughing, neither fertilizers nor chemical weed killers are used, only organic soil-enrichers.

• **HARVESTS:** hand-picked, placed in small plastic crates.

• **WINE-MAKING**

Stringent sorting of the grape bunches, partly de-stemmed, alcoholic fermentation using only natural yeasts, pumping-over and cap-punching are carefully controlled.

• **MATURATION**

18 months in oak barrels: 60% in new barrels; 40% in 1-year barrels.

• **AT ITS PEAK:** 8-10 years

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